



This month's spice: Tajin

What's commonly called "Tajin" is actually Tajin Clasico. It is a Mexican chile and lime seasoning blend founded in Guadalajara, Mexico in 1985. The blend of dried chiles include, arbol, guajillo and pasilla, as well as dehydrated lime juice powder and sea salt. While the color and the combination of three hot peppers might be off-putting to people who don't love spice, this seasoning actually isn't all that spicy. It's got a mild warmth that's also salty and citrusy. Tajin started out as a seasoning to enhance fresh fruit and vegetables like mango, pineapple, melon, jicama, and cucumber — but as the product grew in popularity, people started using it anywhere and everywhere. You can find this seasoning at Oasis Market on Main Street in Coaldale.

Flavor profile: Tajin is tangy, salty and barely spicy. It has a bright citrusy taste with a subtle chile flavor – and it's great on both sweet and savory foods.

Cuisines that Tajin is used in: Mexican cuisine

Pairs well with: corn, watermelon, pineapple, mango, apples, cucumber, chicken, beef, pork, fish, tequila, popcorn.

Tasty Ways to Use Tajin

1. Cut up fresh fruit, sprinkle with lime juice and Tajin seasoning.



2. Sprinkle Tajin on sweet potato fries or regular fries.
3. Use Tajin to rim a glass for a ceasar, beer and clamato cocktail or a margarita.

4. Make Mexican street corn by boiling or grilling corn on the cob. Next slather on a mixture of sour cream and mayonnaise. Sprinkle with Tajin. Add cotija or feta cheese and chopped cilantro for an authentic finish. You can also keep it simple and just sprinkle Tajin on buttered corn on the cob.



5. Mexican Street Corn Pasta Salad – you can take all the same ingredients of the above recipe and turn it into pasta salad. Add pasta, grilled corn cut off the cob, diced red onion, diced jalapenos, and cheddar cheese to a bowl. Make a dressing with equal parts mayonnaise and sour cream. Add lime juice and Tajin to taste. Add chopped fresh cilantro if desired.



6. Make Tajin roasted nuts by preheating an oven to 250 degrees and lining a baking sheet with parchment paper. Toss mixed nuts with melted butter and Tajin until evenly coated. Place on the prepared baking sheet and bake 18-20 minutes until nuts are lightly browned, stirring every 6 to 7 minutes.
7. Mash avocados with lime juice, diced red onion and Tajin seasoning to taste.



Tasty Tajin Rice

Recipe from The Fiery Vegetarian



Serves 4

Ingredients:

- 1 ½ cups white long-grain rice
- 1¾ cups low sodium vegetable stock
- ½ teaspoon garlic powder
- 1 teaspoon ground onion
- 3 tablespoons butter or vegan butter
- 1 ½ tablespoons Tajín Clásico seasoning

Instructions:

1. Place the rice in a small or medium saucepan, fill up until one inch of water covers the rice, massage and mix the rice with the water until the water is cloudy, then pour off the water. Repeat three more times until the water is more or less clear.
2. Add the vegetable stock, garlic powder, and onion powder to the saucepan, and mix.
3. Cover the pot with a tight-fitting lid, preferably one without a steam vent (or tape over the steam vent), and heat on high until bubbling at a lively simmer. You can lift the lid at this point a few times to check if the stock is bubbling and nearly boiling.
4. Turn the heat down to the lowest setting, and set a timer for ten minutes. Do not lift the lid to check on the rice.
5. After the timer has gone off, take the pan off the heat and put it to one side for another ten minutes - don't lift the lid yet!
6. Take the lid off and add the butter. Using a fork, fluff up the rice and mix the butter in.
7. Add the Tajín Clásico seasoning and mix through the buttered rice until evenly distributed. Leave a few minutes (around three-five, the seasoning has to rehydrate and dissolve and mix in with the other flavors) then stir again, taste, adjust seasoning if necessary and serve.

Crispy Lime Chicken

Recipe from The Modern Nonna



Serves 4

Ingredients:

- 6 chicken thighs bone-in, skin-on
- 2 tablespoons olive oil
- salt and pepper to taste
- 1 tablespoon Tajín seasoning to taste
- ¼ teaspoon paprika
- lime wedges for serving

Instructions:

1. Preheat the oven to 400F (200C).
2. Add the chicken to a baking dish large enough so that the chicken does not overlap. Add a generous drizzle of oil, season with salt, pepper, Tajin, and paprika. With clean hands, massage the chicken to evenly distribute the seasoning.
3. Bake, uncovered, for 45 to 60 minutes or until a meat thermometer inserted in the thickest part of a piece of chicken registers 165F.
4. I like to put the top broiler on for 1 to 2 minutes at the very end of cooking, to crisp up the chicken skin. Please keep an eye on the chicken as it cooks, as it can burn quickly.
5. Enjoy the chicken with lime wedges and serve with rice, salad, or veggies, or pull apart the meat and serve in tacos.